



# aston recruitment

## About Aston Recruitment

Aston Recruitment specialise in the Hospitality, Catering, Leisure, Retail, Food Management and Service Industry sectors. We recruit permanent, temporary and contract roles for our clients and candidates.

**'Working in Partnership'** – we successfully support and develop both our clients businesses and our candidate careers.

Aston Recruitment has established itself as the leading independent hospitality recruitment consultancy in Scotland with the ability to recruit throughout the UK.

We have five core values here at Aston Recruitment that we believe contribute to our continued growth and success. These attributes are not only at the heart of our business, but can also be found in the individuals that work at Aston and they are Fun, Integrity, Respect, Sense of Pride and Teamwork.

## For chefs

Aston Recruitment is able to provide you with permanent, temporary and contract opportunities. We can recruit for all roles including:

- Executive Head Chef
- Head Chef
- Sous Chef
- Chef de Partie
- Pastry Chef
- Kitchen Manager
- Relief Chefs at all levels for bookings from a few days to several months

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# focus

on chefs

## NEWSLETTER

AUGUST  
2017

### RESTAURANTS SOUGHT FOR ALEX POLIZZI 'HOTEL INSPECTOR' – STYLE SERIES



Struggling restaurant businesses are being invited to participate in a new *Hotel Inspector*-style Channel 5 series presented by Alex Polizzi.

The as yet unnamed series will involve Polizzi drawing on her extensive hospitality experience to hand out advice to restaurants not reaching their full potential.

From staffing to menus, Polizzi and her team want to transform restaurants into successful and profitable ventures, whether the problem is people not coming through the door, a business is on the brink of going under, a concept hasn't worked, or a business is just not reaping rewards.

Polizzi's grandfather was Lord Forte, who built up international conglomerate the Forte Group, while her uncle, Sir Rocco Forte, heads the 13-strong Rocco Forte Hotels. Her mother, Olga Polizzi, designs interiors for Rocco Forte Hotels as well as owning the Tresanton in Cornwall and the Endsleigh in Devon.

Polizzi trained at the Mandarin Oriental in Hong Kong and went on to work for Marco Pierre White, Rocco Forte Hotels, and formerly managed the Endsleigh on behalf of her mother. In 2008, she replaced Ruth Watson as the presenter of the Channel 5 series *The Hotel Inspector*.

Dan Adamson, head of programmes at Twofour Broadcast, said: "Many people have a dream of opening their own restaurant but in such a tough sector and with customer's expectations rising it can become a very difficult business to get right. In this new series we are looking for restaurateurs who need a helping hand. Whatever the issue, Alex as ever will bring her critical eye, honed after 20 years in the hospitality industry. She'll also be calling on industry expertise to try and give all the businesses the best chance. If you have a real need and you're willing to work with us then we'd love to hear from you."

Filming begins in September. For more information contact Twofour Broadcast at [restaurants@twofour.co.uk](mailto:restaurants@twofour.co.uk)

### TOP CHEFS PUT VEGETABLES CENTRE STAGE AS DINERS EAT LESS MEAT



Chefs including Josh Eggleton and Hugh Fearnley-Whittingstall are backing a campaign to place vegetables centre stage on restaurant menus.

The Sustainable Restaurant Association (SRA) says its More Veg and Better Meat initiative is in response environmental concerns over meat consumption and the growing number of flexitarian diners in the UK. Almost half (44%) of people have already reduced the amount of meat in their diet or are willing to do so, according to YouGov study of 1,700 adults earlier this year.

Putting vegetables centre stage in a non-vegetarian restaurant was pioneered by Bruno Loubet's Grain Store when it opened in 2013, but now a growing number of chefs are getting in on the act. Earlier this month Eggleton closed his Chicken Shed restaurant at Bristol's Cargo development and replaced it with vegetable-centric project, Root, in partnership with SRA director Amelia Twine. The ten main dishes are based around one vegetable and diners can choose to add one of the five simple meat and fish dishes. "There's a strong message here and we're being creative," says Eggleton. "Just having meat and fish on the side will get people thinking and realising that they don't need meat with everything to make a delicious meal."

#### Plant power

Chefs are also moving vegetables up the menu to prevent them being overlooked. Sam Clark of London's Moro says that sales of his mixed vegetable mezze have risen by 25% since he moved it to the top of the list of main courses. "Psychologically, people see it sitting proud at the top of the menu, rather than at the bottom as some sort of afterthought," says Clark.

"The other big thing, is that once a few people start ordering it, others see it coming out of the kitchen and think 'wow' that looks amazing." Hugh Fearnley-Whittingstall, whose River Cottage restaurants boast 50% vegetable menus, is also backing the initiative. The SRA campaign follows the recent crowdfunding success of plant-based burger group Vurger Co, while US vegan chain By Chloe is set to launch its first international site in London this autumn.

For more ideas on improving your menu visit the [SRA website](#) or see more examples on social media using #FlipTheMenu.



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### CHEF VACANCIES

#### A SNAPSHOT OF OUR CURRENT VACANCIES.....

##### TEMP CHEFS REQUIRED

Sector: Hotel/Contract Catering  
£11 - £16 per hour  
Across Scotland  
[Contact: Nik Chenery]

##### EVENTS CHEFS

Sector: Events  
£10 - £12 per hour  
Across Scotland  
[Contact: Nik Chenery]

##### HEAD CHEF

Sector: Hotel  
Up to 30k plus Live-in  
Jersey  
[Contact: Mark Rawlings-Lloyd]

##### SOUS CHEF

Sector: Luxury Hotel  
Up to 32k  
Fort William  
[Contact: Deborah Joy]

##### SENIOR CDP

Sector: Luxury Hotel  
Up to 26k  
Dundee Area  
[Contact: Deborah Joy]

##### SENIOR SOUS CHEF

Sector: Luxury Hotel  
Up to 30k plus benefits  
Aberdeen  
[Contact: Mark Lambson]

If you are interested in any of the above Vacancies then please contact:

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### JAMIE OLIVER HITS OUT AT THERESA MAY'S GOVERNMENT



**Chef Jamie Oliver has criticised Theresa May's government, claiming they "don't give a f\*\*\*" about issues such as childhood obesity.**

In an interview with the Sunday Times, Oliver blamed May for weakening the anti-obesity strategy he worked on with former Prime Minister David Cameron, claiming she "tore it up" by dropping restrictions on advertising of junk foods on TV and online and promotional deals on unhealthy food in supermarkets.

The policy was released in August 2016 which Oliver complained was at the same time as A-Level results with "no marketing, no comms [and] no PR".

Oliver told the Sunday Times magazine: "In code, that means, 'We don't give a f\*\*\*'. It was unbelievable. Blatant. I had been working intimately with Mr Cameron and his group. It could have been a moment of national pride and at least she would have been able to look everyone in the eye and say we are going to get some change in the obesity graph in 10 years.

"What she did was awful, how she did it was awful. When I saw Mr Cameron running those sessions, he had legit people debating the right thing. It wasn't all about, 'Oh, let's all pat each other on the back.' But what's even more scary is that when May released the child strategy that she had ruined, I believe her team were genuinely chuffed with what they had done!"

Oliver has been vocal about May in the past and slated her now-dropped plan to scrap free school meals for kids aged five to seven. In the recent Sunday Times article, he compared the plan to "something a 10-year-old would do in basic maths to save cash".

### NEWS IN BRIEF....

- **Calcot Collection appoints Richard Davies and Jamie McCallum to top chef posts**  
The Gloucestershire-based Calcot Collection has announced two new leading culinary recruits with the appointment of Richard Davies as executive chef of flagship hotel Calcot and Jamie McCallum as head chef of the Painswick.
- **Tom Shepherd appointed head chef of Adam's**  
Michelin-starred restaurant Adam's in Birmingham has appointed Tom Shepherd as head chef.
- **Michel and Alain Roux to open restaurant in residential development**  
Michel and Alain Roux are to open a restaurant within a new residential development close to their three-Michelin-starred Waterside Inn restaurant in Bray, Berkshire.
- **Ex-Ramsay chef opens Cheshire pub**  
Adam Scally, a former chef at Gordon Ramsay's Maze Grill, has taken over the Cheshire Cheese at Shavington, Cheshire.
- **Paul Tamburrini to launch Bistro Deluxe at Macdonald Holyrood hotel**  
Paul Tamburrini, formerly chef director at Martin Wishart's Honours brasserie, is launching his first venture, Bistro Deluxe by Paul Tamburrini, at the Macdonald Holyrood hotel in Edinburgh.
- **Hudson's by Craig Atchinson going for gold following reopening**  
The three-AA-rosette Hudson's restaurant at the Grand Hotel in York is reopening next month as Hudson's by Craig Atchinson – who has his sights set on Michelin.
- **Ox and Finch team to launch Edinburgh restaurant**  
The team behind Ox and Finch – the Glasgow restaurant which holds a Michelin Bib Gourmand – are to launch their first site in Edinburgh later this year.

### QUOTE OF THE MONTH



Alice asked the Chesire Cat, who was sitting in a tree, "What road do I take?" The cat asked, "Where do you want to go?" "I don't know", Alice answered. "Then," said the cat, "it really doesn't matter, does it?"

Alice in Wonderland - LEWIS CARROLL



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